

Bordelaise Sauce - Fondue

1/2 cup fresh Mushrooms 2 cups Beef Broth
1 Tbs Butter 3 Tbs Red wine
3 Tbs Cornstarch 2 Tbs lemon Juice
dash pepper. 1 Tbs tarragon leaves

cook mushrooms & butter till tender.
Stir in Cornstarch. Blend in Cornstarch
Cook & stir till boiling. Add red wine
juice, & spices. Simmer 15 to 20 mins
Makes 2 1/4 Cup sauce.